

**J.L.LENNARD**  
ESTABLISHED 1879

# COMPLETE PIZZA SOLUTIONS



# XLT<sup>®</sup>

Simple. Smart.

## INCREASE YOUR PIZZA PROFITS WITH THE XLT CONVEYOR OVEN



All XLT Ovens come with an unrivaled 5 Year Warranty.

The state of the art **XLT Oven** is setting new standards of excellence for pizza ovens. From the ground up, its smart design delivers unsurpassed baking performance and quality.

Both exterior and interior exposed surfaces on all ovens are made of easy cleaning stainless steel. Replacement parts are readily available nationwide at a fraction of the cost of our competitors.

All XLT ovens are available in 3 configurations - single, double, and triple stack, with 18", 24", 32" and 38" belt width options.

XLT manufactures gas and electric conveyor ovens, featuring air impingement for faster cooking times.

This outstanding technology is suitable for hotels, restaurants, cafes, bistros and pizza shops, and includes higher capacity models for hot food production kitchens.

Electric models use the latest technology to bake as quickly as gas ovens, using a common electrical connection. Gas models can be connected to natural gas or liquid propane.

### THE NUMBERS ARE

PRODUCT DETAILS		PROFITABILITY	
PRODUCT:	XLT 3240	SERVE PROFIT:	\$8.00
COST PER PIZZA:	\$4.00	DAILY PROFIT:	\$1,200.00
SELL PRICE PER PIZZA:	\$12.00	WEEKLY PROFIT:	\$7,200.00
AVERAGE SERVES PER DAY:	150	MONTHLY PROFIT:	\$31,200.00
SERVING DAYS PER WEEK:	6	ANNUAL PROFIT:	\$374,400.00

OUTRIGHT PURCHASE		RETURN ON INVESTMENT (MONTHS)	
EQUIPMENT COST:	\$26,449.00		<b>0.85</b>

EQUIPMENT LEASING OPTION		PROFIT PER MONTH	
AMOUNT FINANCED:	\$26,449.00		<b><u>\$30,552.66</u></b>
TERM OF FINANCE IN MONTHS:	48		
INTEREST RATE CHARGED:	8.50%		
REPAYMENTS PER MONTH: (IN ADVANCE)	\$647.34		
REPAYMENTS PER WEEK: (IN ADVANCE)	\$149.10		<b><u>\$7,050.90</u></b>

\*ALL PRICING AND VALUES ARE INDICATIVE ONLY.

# SOMERSET

## DOUGH ROLLERS, SHEETERS AND MOULDERS

- ▶ Reduce labour costs to increase profits
- ▶ Improve productivity with faster production
- ▶ Produce consistent product without relying on skilled staff

### FEATURES:

- Heavy duty, stainless steel adjustment mechanisms
- Ergonomic designs for easy operation
- Synthetic rollers eliminate dough build up
- Spring loaded nylon roller scrapers are easily removable for cleaning
- Constructed in high grade stainless steel for hygiene and durability
- Heavy duty, powerful drive motors are reliable and give many years of reliable operation
- Maintenance free drive mechanism
- Safety sensor for automatic shut off



## FRIGOMAT GELATO EQUIPMENT

### MIX PREPARATION

Frigomat has a complete range of equipment for the preparation of gelato mix, including mix heaters, pasteurizers and ageing vats.

### BATCH FREEZERS

From vertical cylinder and horizontal cylinder countertop batch freezers to freestanding units, Frigomat has the perfect solution for your requirements.



### COMBINED UNITS

The Frigomat Twin Units contain a mix heater and batch freezer in the one unit. This solution is perfect for maximising space and production.

### ALL IN ONE GELATO SOLUTIONS

The GX Range is an all in one vertical cylinder batch freezer and serving cabinet in one. Perfect for small batches and adding some theatre to your artisan gelato business.



## DISTRIBUTORS FOR LEADING GLOBAL MANUFACTURERS

Founded in 1879, the J.L.Lennard Group is a family owned, fully Australian company which imports and distributes a range of products from world renowned manufacturers in Europe, America and Japan.

J.L.Lennard operates throughout Australia as well as New Zealand and the Pacific Islands.

## COMPLETE FOOD EQUIPMENT SOLUTIONS

J.L.Lennard undertakes a thorough process to assist in finding the most suitable solution to your requirements. From the initial face-to-face consultation, through to development and implementation of the right equipment to meet your expectations, we also look after all training needs as well as providing responsive after sales service and preventative maintenance programs. We have service technicians in each of our branches along with spare parts to ensure all equipment supplied by us is always in peak operating condition.

## AFTER SALES SERVICE AND SPARE PARTS

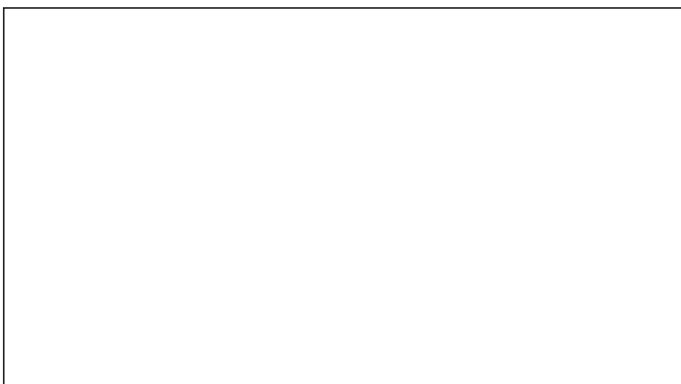
What sets J.L.Lennard apart is our technical support. The vast experience of our technical and engineering team means that customers have fast access to technical support here in Australia, irrespective of where in the world their equipment was manufactured.

## TECHNICAL SUPPORT FOR FOOD EQUIPMENT

J.L.Lennard Food Equipment offers a complete National Service structure:

- 24hr / 7 days per week coverage
- Factory trained company technicians
- Parts - stocked service vans
- Fully trained regional service agent coverage
- Operational training on-site or at State training venues
- Preventative maintenance servicing
- Automatic mailer system for consumable items.

AUTHORISED DEALER



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[www.jllennard.com.au](http://www.jllennard.com.au)  
[www.jllennard.co.nz](http://www.jllennard.co.nz)

**For Sales, Service and Spare Parts call J.L.Lennard  
Australia 1800 777 440 or New Zealand 0800 850 085**

**New South Wales**  
42 Giffard Street  
Silverwater NSW 2128

**Victoria**  
2-4 Martin Street  
St Kilda VIC 3182

**Queensland**  
10 Dividend Street  
Mansfield QLD 4122

**South Australia**  
27 Phillips Street  
Thebarton SA 5031

**Western Australia**  
Unit 6, 211 Bannister Rd  
Canningvale WA 6155

**New Zealand**  
Unit M, 218 Marua Road  
Mt Wellington, Auckland 1060